

PIZZA

MARGHERITA ✓ Tomato, mozzarella + oregano	\$18.0
SUPREME Tomato, mozzarella, cabanossi, pepperoni, ham, onion, capsicum, mushroom, olives + pineapple	\$24.0
HAWAIIAN Tomato, mozzarella, ham + pineapple	\$20.0
BBQ MEAT LOVERS Tomato, mozzarella, pepperoni, ham, cabanossi, bacon + BBQ sauce	\$22.0
MEXICANA Tomato, mozzarella, pepperoni, onion, capsicum, olives + chilli	\$20.0
NAPOLITANA Tomato, mozzarella, anchovies, olives + oregano	\$20.0
SICILIANA Tomato, mozzarella, salami, mushroom, chilli, olives + feta	\$22.0
PEPPERONI Tomato, mozzarella + pepperoni	\$20.0
VEGETARIAN ✓ Tomato, mozzarella, mushroom, olives, capsicum, onion, shallots + pineapple	\$20.0
POLPETTE Tomato, mozzarella, homemade meatballs, cherry tomatoes, parmesan cheese + oregano	\$22.0
CALABRESE Tomato, mozzarella, olives, sausage, roasted capsicums + chilli	\$22.0
DAVIDE Tomato, mozzarella, marinated chicken, shallots, caramelised onion, topped with peri peri sauce	\$24.0
ARUGULA Tomato, mozzarella, rocket leaves, shaved parmesan, olive oil + prosciutto	\$24.0
MARINARA Tomato, mozzarella + medley of assorted seafood	\$25.0
CHICKEN PARMIGIANA Tomato, mozzarella, chicken, roasted eggplant, bocconcini cheese + parmesan cheese	\$24.0
PULLED BEEF Tomato, mozzarella, pulled beef, mushrooms, caramelised onion, shallots + aioli	\$24.0
ORIGINAL GODFATHER Tomato, mozzarella, chicken, avocado + sun dried tomato	\$24.0
BBQ CHICKEN Tomato, mozzarella, chicken, onion + BBQ sauce	\$24.0
CAPRICCIOSA Tomato sauce, smoked ham, mushroom, sage + bocconcini	\$22.0
THE SAUSAGE Sausage, mushroom + truffle oil on a white base	\$24.0
ROASTED LAMB Tomato, slow cooked lamb, roasted pine nuts, caramelised onions + feta cheese	\$24.0
ITALIAN MEATLOVERS Tomato, pepperoni, sausage, ham, bacon, chicken + bocconcini cheese	\$24.0

KID'S MEALS \$12.0

CHICKEN NUGGETS & CHIPS
CHICKEN SCHNITZEL & CHIPS
GRILLED VEAL & CHIPS
FISH & CHIPS

SPAGHETTI BOLOGNESE
PENNE NAPOLITANA
KIDS PIZZA

Gluten Free pizza base available \$2.0 extra
*No half and half pizzas | We do not split table account.
Prices subject to change without notice | All prices are GST inclusive

OUR STORY

Enzo Marturano, founder and Executive Chef of Enzo's Cucina, has been in the food industry all his life. Enzo wanted to share his passion for food in a warm, friendly and inviting environment and this led him to create Enzo's Cucina.

Enzo's love for cooking and his deep respect for local seasonal food, ensures that our restaurants continue to provide a diverse menu full of choice and variety all year round. Our dishes are made from the highest quality ingredients and our team is committed to maintaining the highest quality standards in food and customer service.

"We want our patrons to feel part of our family when they dine with us at Enzo's Cucina"
- Enzo Marturano

Group Bookings and **functions** are always welcome. We also offer lunchtime catering for social and corporate events and celebrations.

Enzo's Cucina, your local Italian



enzos

CUCINA

MENU

YOUR LOCAL ITALIAN
enzoscucina.com.au

BREADS & BRUSCHETTA			
PLAIN BREAD	\$2.5	BRUSCHETTA	
GARLIC OR HERB BREAD	\$4.5	• Tomato bruschetta	\$8.0
GARLIC CRUST	\$13.0	• Ricotta bruschetta	\$7.0
GARLIC AND CHEESE PIZZA	\$15.0	• Roasted capsicum and feta	\$8.0
PIZZA BRUSCHETTA	\$18.0	• Mushroom bruschetta	\$8.0
		• Pea and ricotta bruschetta	\$8.0

LET'S START			
ANTIPASTO PLATE	\$15.0/PERSON		
Selection of Italian cold meats, cheeses, chargrilled vegetables and olives			
CALAMARI FRITTI	\$18.0		
Lightly crumbed squid rings served with aioli and lemon			
ARANCINI BOMBA	\$17.0		
Potato crocchette filled with beef ragu with a roast capsicum sauce			
FUNGHI TRIFOLATI V GF	\$16.0		
Fresh champignon mushrooms tossed in garlic, olive oil, lemon, shallots, basil and chilli			
CROCCHETTE DI RISO V	\$18.0		
Fried rice crocchette filled with mozzarella served with rose dipping sauce and aioli			
SALT AND PEPPER CALAMARI	\$17.0		
Calamari lightly coated in Enzo's special seasoning, deep fried & served with aioli			
BBQ OCTOPUS GF	\$18.0		
BBQ Octopus on a bed of mix salad and lemon dressing			
RICOTTA FRITTI V	\$17.0		
Crumbed ricotta crocchettes served with a gorgonzola cream dipping sauce			
MUSSELS PROVINCIALE GF	\$18.0		
Steamed in white wine, onion and basil in a Napolitana sauce			
POLPETTE AL POMODORO	\$18.0		
Italian meatballs cooked in a Napolitana sauce with parmesan cheese and Italian bread			
PORK BELLY GF	\$19.0		
Pork belly with red wine jus and crispy slaw			
GARLIC PRAWNS	\$19.0		
Tiger prawns pot braised in Napolitana sauce, basil and garlic served with Italian bread			
WHITE BAIT	\$17.0		
White bait with charred onion salad and lemon aoli			
SIZZLING HALOUMI HOT PLATE V GF	\$18.0		
Haloumi sizzling with a drizzle of Joe's local honey & rocket salad			
PAN-FRIED ASPARAGUS V GF	\$18.0		
Pan-fried asparagus with slivered almonds and fresh ricotta			

SALADS & SIDES			
GREEN BEANS & ALMONDS V GF	\$8.0	GREEK SALAD V GF	\$13.0
ROSEMARY ROAST POTATOES V	\$5.0	TOMATO SALAD V	\$10.0
POTATO MASH V	\$5.0	INSALATA MISTA V GF	\$11.0
CHIPS V	\$7.0	CAESAR SALAD V	\$15.0
PARMESAN & TRUFFLE FRIES V	\$10.0	Add chicken	\$5.0
FRIED OLIVES V GF	\$7.0		

ENZO'S SIGNATURE STARTER	
MIXED SHARING BOARD FOR 2 \$60	
Italian meatballs, grilled chorizo, pan fried asparagus, grilled king prawns, pork belly, octopus, haloumi, salt and pepper calamari, arancini & Italian wood fired bread.	

PASTA & RISOTTO	
SPAGHETTI MARINARA	\$22.0
Octopus, calamari, prawns, vongole, mussels in a fresh Napolitana sauce	
SPAGHETTI BOLOGNESE	\$20.0
Traditional bolognese	
SPAGHETTI AGLIO OLIO	\$22.0
Garlic, prawns, cherry tomatoes and olive oil	
LINGUINE CARBONARA	\$20.0
Bacon, fresh parmesan cheese, cream with a last minute crack of an egg	
LINGUINE BOSCAIOLA	\$20.0
Bacon, mushrooms, garlic, shallots, white wine and cream	
LINGUINE AL GAMBERETTI	\$22.0
Bacon, prawns, garlic, chilli, parsley with extra virgin olive oil	
LINGUINE PAESANO	\$22.0
Chicken, avocado, sundried tomatoes with a pesto cream sauce	
LINGUINE CALAMARI AND VONGOLE	\$24.0
Calamari, vongole, white wine, garlic, cherry tomatoes and olive oil	
LINGUINE WITH LAMB RAGU IN BIANCO	\$22.0
Linguine with slow cooked Lamb in white wine and jus	
PENNE DI ABRUZZI	\$22.0
Prawns, bacon, roasted garlic, brandy, Napolitana sauce and a dash of cream	
PENNE POLLO	\$22.0
Smoked chicken, chorizo sausage and pesto cream sauce	
PENNE CALABRESE	\$22.0
Authentic meatballs with a rich Napolitana sauce	
PENNE MELENZANE V	\$20.0
Grilled eggplant with fresh basil, oregano and Napolitana sauce	
GNOCCHI AL GORGONZOLA V	\$22.0
Potato dumplings pan tossed with gorgonzola, walnuts, parmesan and cream	
GNOCCHI AL POMODORO V	\$22.0
Potato dumplings pan tossed with basil and Napolitana sauce	
GNOCCHI CON GAMBERI	\$24.0
Potato dumplings, prawns, fresh basil, cream and a dash of Napolitana sauce	
GNOCCHI BEEF CHEEK	\$24.0
Potato dumplings pan tossed with slow cooked beef cheek in a Napolitana sauce	
LASAGNA	\$24.0
Home made Calabrese lasagna	
RISOTTO PESCATORE GF	\$25.0
Octopus, mussels, calamari, prawns, vongole in a fresh Napolitana sauce	
RISOTTO PRIMAVERA V GF	\$22.0
Eggplant, roasted capsicum, caramelised onion, mushrooms, olives in Napolitana sauce	
RISOTTO POLLO E FUNGHI GF	\$22.0
Chicken, mushrooms, shallots, parmesan cheese in a light cream sauce	
RISOTTO PADELLA GF	\$25.0
Chicken, prawns, beef, chorizo, mozzarella and parmesan sauce	

ENZO'S SIGNATURE DISHES	
RISOTTO PESCATORE AL BIANCO FOR 2 \$45	
Risotto with crab, king prawns, octopus, vongole, mussels, calamari, parsley, garlic, lemon and white wine	

MAINS	
CHICKEN BOSCAIOLA	\$30.0
Chicken breast, bacon, mushrooms, white wine, cream, shallots	
CHICKEN COTOLETTA	\$29.0
Chicken schnitzel served on truffle fries and Enzo's Italian slaw	
CHICKEN LIMONE	\$30.0
Chicken breast, fresh lemon, cherry tomatoes and white wine with parsley and garlic	
CHICKEN SPIEDINI GF	\$32.0
Skewered chicken marinated with garlic and herbs, served with garlic aioli, chips and salad	
CHICKEN ARRABIATA GF	\$30.0
Sliced chicken breast, fresh chilli, bacon, shallots and basil	
CHICKEN CALABRIA WITH KING PRAWNS	\$33.0
Chicken pan fried and topped with king prawns, tomatoes, onions, oregano, basil and olive oil	
VEAL PARMIGIANA	\$33.0
Veal topped with grilled eggplant, mozzarella and a Napolitana sauce	
VEAL SALTIMBOCCA ALLA ROMANA	\$33.0
Veal topped with prosciutto, cheese, light butter and sage sauce	
VEAL ALLA GRIGLIA GF	\$32.0
Grilled veal with fresh herbs and a lemon dressing with roasted garlic potato mash	
VEAL AI FUNGHI	\$32.0
Veal served with sautéed mushrooms in a rich red wine jus	
VEAL CACCIATORE	\$32.0
Veal with oregano, olives, capers in a Napolitana sauce	
VEAL MARE MONTE	\$35.0
Veal with asparagus, prawns, flamed in brandy with pink sauce	
CHOOSE YOUR FILLET	
RIB EYE FILLET 400GM GF	\$40.0
Riverine Premium Beef MB2+, Riverine Region, 400g	
WAGYU STRIPLOIN 6+ GF	\$40.0
Riverine Premium Beef MB2+, Riverine Region, 250-300g	
Add salad & chips or vegies & roast potatoes	
Choose your sauce: Diane sauce, pepper, mushroom, red wine jus	
LAMB SHANK GF	\$30.0
Braised lamb shank served with mashed potato and carrots	
BEEF CHEEK	\$32.0
Slow cooked beef cheek served with mash potato and green beans	
JOEY'S PORK FEAST GF	\$35.0
Italian sausages, chorizo, pork belly, bacon, salami, olives, potatoes cooked in a rich Napolitana sauce	

SEAFOOD	
CHOICE OF	\$36.0
• GRILLED SALMON FILLET GF	
GRILLED BARRAMUNDI FILLET GF	
BBQ KING PRAWNS GF	
Add salad & chips or vegies & roast potatoes	
Choose your sauce: lemon cream, salsa verde, fresh vinaigrette	
MIXED SEAFOOD GRILL GF	\$42.0
Octopus, king prawns, calamari and barramundi	
SEAFOOD HOTPOT GF	\$40.0
A medley of seafood cooked in white wine and Napolitana sauce	

**BYO Bottled wine only. Corkage \$5.5

**Gluten free pasta available \$2.00 extra

Please turn over for pizza and kids menu